

CHRISTMAS SPICEY STOUT

| ABV 5.6% | IBU 33 | OG 1057 SG


Smooth coffee and dark fruit flavours from the grist are complimented by the fruity blackcurrent from bramling cross. A nice recipe on its own but we are adding some festive sparkle to spice up Christmas.

BASICS




BATCH SIZE (LITRES): 1630
BATCH SIZE (UK BARRELS): 10
ORIGINAL GRAVITY: 1057 SG
FINAL GRAVITY: 14 SG
IBUs: 33
COLOUR (EBC/SRM): 80 / 40
BREWHOUSE EFFICIENCY: 75%

INGREDIENTS

 MALTS	(kg)	%
CLEAR CHOICE EXTRA PALE	315.06	74
TOASTED OATS	54.21	10
SMOOTH COFFEE	46.38	10
CHOCOLATE	9.40	2
ROAST BARLEY	4.73	1
CRYSTAL 400	14.35	3

 HOPS	(g)	Contribution%	Alpha Acid%	Add
PILGRIM	1000	21.58	11.0	Start of Boil
BRAMLING CROSS	800	16.58	6.5	40 min into Boil
BOBEK	1400	16.58	7.2	40 min into Boil
BOBEK	1000	7.82	7.2	40 min into Boil

METHODS / TIMINGS

 **TEMPERATURES**
MASH TEMP: 63°C / 145.4°F
COLLECTION TEMP: 180°C / 64.4°F
FERMENTATION TEMP: 21°C / 69.8°F
 **MASH LIQUOR VOL (LITRES):** 1025
 **LIQUOR / MASH RATIO:** 2.3 : 1

TIMINGS

MASH: 90 mins **BOIL:** 60 mins

YEAST

US05



Mike's Top Tip - Let's spice it up

Add these xmas spices at the end of the boil
 40g ground cinnamon, 30g ground coriander,
 2tsp nutmeg, 1tsp ground ginger, 1/4 tsp ground
 cloves, 1 orange (zested) & 1 lemon (zested)